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COOKING RECIPES

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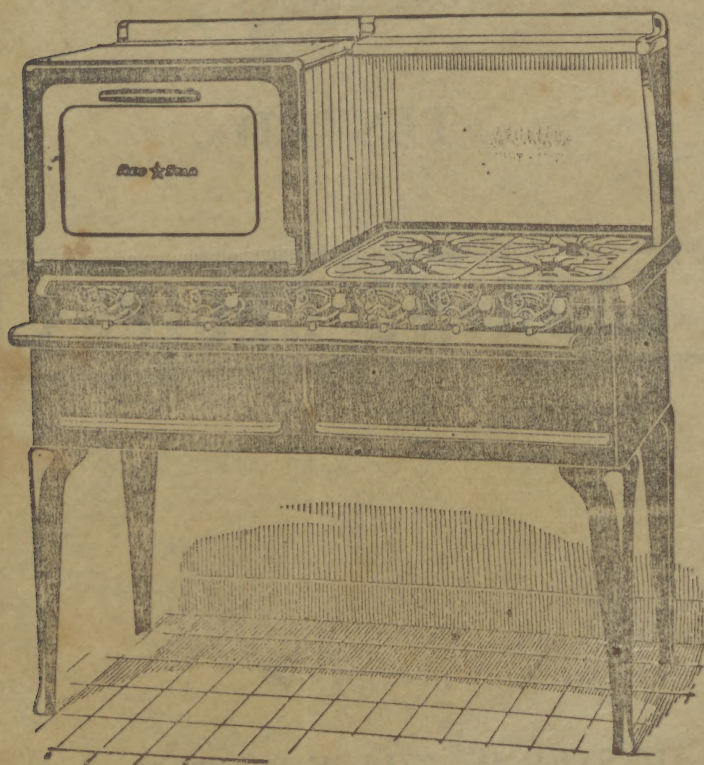


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FIRST BAPTIST CHURCH,

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WEST DERRY, N. H.

Organized October 10, 1880.



SUNDAY SERVICES—Preaching at 11 o'clock, A. M., Sunday School 12.15 P. M., Prayer, Praise and Social Meeting at 6.30.

WEEK DAY SERVICES—Prayer Meeting on Tuesday evening at 7.30, Covenant Meeting on Tuesday evening preceeding the first Sundays in Jan., March, May, July September and November. Ordinance of the Lord's Supper on the Sundays above mentioned. Meetings of Ladies Aid Society on each alternate Wednesday afternoon.

"Come thou with us and we will do thee good."

Fourteen years ago, viz: In the autumn of 1880, the Baptist Church of Derry was organized with just fourteen constituent members, including the pastor, Rev. A. S. Stowell and his wife. Until the great fire of 1882, they worshiped in a hall, afterwards in a school house, and then in a building erected for temporary use by three or four brethren. In the spring of 1884 the beautiful edifice shown in the picture was completed and duly dedicated. The career of the church has been exceptionally prosperous, increasing from fourteen to more than one hundred in membership. Its influence in the community has been strongly felt in favor of "What things are of good report," and on questions of morality, of temperance, or sobriety it has always been outspoken. Perhaps no more liberal and generous body of men can be found in proportion to their means. They have been particularly fortunate in pastors, of whom they have had two, Rev. A. S. Stowell, now of Montville, Conn., who was pastor for nine years, and Rev. J. H. Nichols, who is now entering on his sixth year. The State has no better ministers, earnest, brave, faithful to the word of God and the welfare of men.

Like many another progressive organization, the Ladies' Society is the right hand of this church and keeps its finances above low water mark and aids in all its benevolences. This society has recently been engaged in the publication of a work of art of great merit, a triumph of culinary skill and ingenuity, and the volume is herewith presented under the title of *The Housekeeper's Friend*.

Firmly convinced that the passage in the Bible which commands "Eat ye that which is good," has a physical as well as a spiritual significance, they deem that "That which enters into the man" shall be both digestable and palatable so that with a sound body, all may be able to labor effectually in the service of God and man.

Test with all care the recipes in this little volume and see if there has not been progress in the line of food preparation as well as in other directions of human advancement.

Commending this book and the cause we have in mind to a generous and progressive public. We remain,

Yours truly,
BAPTIST LADIES' AID SOCIETY OF WEST DERRY.

PLAIN ROLLS

BETTY BURRELL

- 1 cup scalded milk
- 1 cup water
- 1 yeast cake dissolved in luke warm water
- 1 heaping teaspoon salt
- 4 cups flour

Let dough rise 4 hours. Shape into rolls and let rise 1 hour. Bake in hot oven 15 minutes.

COFFEE MOUSSE

MRS. ELLAN CAMPBELL

- 1 cup sugar
- 1 jar of cream
- 1 cup coffee or any fruit juice
- White of 1 egg

Freeze two hours with salt and ice. Unpack, stir well, then repack and freeze two more hours.

VELVET LUNCH CAKE

MRS. ALICE MCGREAGOR

- 1 cup sugar
 - 1-2 cup butter
 - 1 cup sour milk
 - 1 egg
 - 1 teaspoon baking powder
 - 1 cooking spoon molasses
 - 1 teaspoon cinnamon
 - 1-2 teaspoon each clove and nutmeg
 - 2 cups flour
- Cook slow

DATE CAKE

THEODORA SUTTON

Cream 1 cup sugar with 1-2 cup butter, add the yolks of 2 eggs then the whites, 2 cups flour, heaping teaspoon baking powder. Beat until smooth then add 1-3 cup milk. Have ready 1 pound dates stoned and chopped and rolled in flour. Bake 3-4 of an hour.

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VERMONT RAISIN CAKE

GRACE BOND CAISSE.

1 cup brown sugar
1 cup sour milk
1½ cups sifted flour
1 egg
1 teaspoon of soda
1 teaspoon of cassia
½ teaspoon of cocoa
5 tablespoons of melted butter.

Mix well and last of all add ½ cup of chopped seeded raisins.

SPONGE CAKE

THEODORA SUTTON.

4 eggs
1 cup sugar
1 cup flour
1 tablespoon vinegar.

Beat the whites very stiff. Beat the yolks until light and into the beaten yolks add 1 tablespoon vinegar, into the beaten whites add slowly 1 cup sugar and beat good, then add the beaten yolks and beat again add 1 cup sifted flour and beat again. Bake in a deep pan that has been greased. Bake in moderate oven.

ORANGE CAKE

IVA B. HOLLINGSHEAD.

3 eggs, (saving white of 1 for frosting) beat thoroughly. Add 1 cup sugar and beat again. 1 heaping cup flour and 1½ teaspoons baking powder, pinch of salt, sifted at least twice with flour. Add these to beaten eggs and sugar and beat. Lastly, add juice of one orange and water enough to make ½ cup and beat and beat and BEAT.

FROSTING

1 cup powdered sugar, and white of egg, beaten stiff. Add grated rind of orange.

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FRUIT CAKE

IDA M. MORIN.

Butterless—Milkless—Eggless

- 2 cups brown sugar
- 2-3 cup (mazola oil) shortening
- 2 cups water
- 2 cups raisins
- 2 cups currants
- $\frac{1}{4}$ lb. citron
- $\frac{1}{4}$ lb. lemon and orange peel
- 1 teaspoon salt
- 1 teaspoon cloves
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 5 cups flour
- 3 tablespoons warm water.

Put shortening into saucepan, add sugar, water, salt, spices and fruit, boil for five minutes. Cool; when cold add flour and baking powder sifted together several times. Dissolve soda in warm water, add to above mixture and stir all together. Pour in well greased tin and bake for 1 hour 30 minutes in slow oven.

DATE RICE PUDDING

GRACE T. SMITH.

- $\frac{1}{2}$ cup rice, soaked over night
- $\frac{1}{2}$ lb. dates cut fine
- $\frac{1}{2}$ cup sugar
- 1 quart milk.

Bake slowly 2 hours. Serve with whipped cream.

INDIAN MEAL PUDDING

HAZEL HOPKINS.

Scald 1 pint sweet milk, and turn over 7 level tablespoons corn meal stirring this until smooth, then add $\frac{1}{2}$ cup of molasses, 1 egg, 1 teaspoon salt, and dash of cinnamon, 1 pint of cold milk, 1-3 cup of sugar. Bake slowly from 1 to 2 hours. Serve with cream or hard sauce.

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CORNSTARCH PUDDING WITH CHOCOLATE MERINGUE

CHRISTINE FEINAUER.

1 quart milk
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
3 tablespoons cornstarch
yolks of 3 eggs
1 teaspoon vanilla.

Scald milk with sugar and salt. Add cornstarch and yolks of eggs, beaten. Cook until it thickens. Add flavoring. Make meringue of egg whites, $\frac{1}{2}$ cup sugar, 3 tablespoons cocoa. Spread over white part and brown in oven.

OLD FASHIONED HERMITS

EVA C. SUTTON.

$1\frac{1}{2}$ cups brown sugar
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup sour milk
1 teaspoon soda
 $\frac{1}{2}$ cup shortening
2 well beaten eggs
3 cups flour
1 cup chopped raisins
2 teaspoons cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
1 teaspoon cloves

Flour the raisins. Drop from spoon far apart and bake in moderate oven.

MOCK INDIAN PUDDING

ALICE A. FISHER.

2 slices of bread buttered well
1 egg
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup molasses
pinch of salt
 $1\frac{1}{2}$ pints of milk
 $\frac{1}{4}$ cup raisins.

Bake two hours. Serve with whipped cream.

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Derry, N. H.

FRUIT CAKE

MRS. MARGARET SING.

- 1 cup butter
- 1 cup sugar
- 1 cup molasses
- 3 cups flour
- 1 cup coffee
- 4 eggs
- 1 lb. currants
- 1 lb. raisins
- 1 cup of fine sliced orange, lemon and citron peels
- 1 tablespoon vinegar
- $\frac{1}{2}$ teaspoon of each cloves, cinnamon, nutmeg
- 1 teaspoon soda
- 1 cup figs cut small
- $1\frac{1}{2}$ cup broken walnut meats

This makes two medium-sized loaves and keep beautifully.

LEMON SPONGE PIE

MRS. MARION TUPPER.

- 1 cup sugar
 - 2 egg yolks
 - 2 tablespoons flour
 - rind and juice of 1 lemon
 - 1 cup milk
 - piece of butter
 - little salt
- Beat whites stiff and add last.

ORANGE-PINEAPPLE CAKE FILLING

ARLINE T. SMITH.

- $\frac{3}{4}$ cup grated pineapple
- $\frac{3}{4}$ cup orange juice
- 4 tablespoons confectioners' sugar
- 2 dessertspoons corn starch dissolved in $\frac{1}{4}$ cup milk
- 2 egg yolks.

Cook until it thickens, cool, then stir into stiffly beaten whites of 2 eggs. Spread between orange layer cake.

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SALAD DRESSING WITHOUT OIL

MRS. GAGNON.

Break into a bowl 3 eggs, add 1 tablespoon sugar, 1 teaspoon dry mustard and 1 teaspoon salt. Beat with an egg-beater three minutes, then add $\frac{1}{2}$ cup of cider vinegar. Beat again and add 1 cup milk. Boil in a double boiler until of the consistency of cream. Remove from the fire and add butter size of an egg and a dash of red pepper. One-half pint of sweet cream (whipped) improves this dressing.

SALAD DRESSING

ANNE M. CONSTANTINE.

$\frac{1}{2}$ tablespoon of dry mustard
2-3 cup of sugar
1 heaping tablespoon of flour
pinch of salt and pepper
mix dry and then add
2-3 cup of milk
1 egg (beaten light)
2-3 cup of vinegar
and small piece of butter.

When cold add $\frac{1}{2}$ jar of whipped cream. Cook in a double boiler.

PICKLED GREEN TOMATOES

MRS. CHAS. W. FRASIER.

Take $1\frac{1}{2}$ pecks green tomatoes, and 6 onions sliced fine, put a cup of salt over this and let it stand all night, in the morning strain off and add 1 qt. of vinegar. Boil about 20 minutes and again drain off. Take 3 quarts vinegar, and $2\frac{1}{2}$ lbs. sugar and $\frac{1}{2}$ lb. whole mustard seed, 2 tablespoonsful ground allspice, cloves, cinnamon, ginger and mustard, and $\frac{1}{2}$ a tablespoon of cayenne pepper. Put all in a kettle and boil 15 minutes. Put allspice and cloves in a bag, so it can be taken out as it makes it so dark.

Dick Warren

Just the same

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SPICE CAKE

MRS. E. WALKER.

1 cup sugar
 $\frac{1}{2}$ cup shortening
small teaspoon capsia
1 teaspoon allspice
 $\frac{1}{2}$ teaspoon cloves
 $\frac{1}{2}$ teaspoon nutmeg
1 teaspoon soda
1 cup raisins
1 cup sour milk
2 cups flour
Add citron and orange peel if you wish.

R. I. CLAM CAKES

MRS. F. L. HOPKINS.

2 eggs
 $\frac{1}{2}$ cup ground clams
1 cup sweet milk
2 teaspoons baking powder
1 pint of flour
 $\frac{1}{2}$ teaspoon salt.
Drop batter from mixing spoon into hot fat and fry
same as doughnuts.

POTATO SALAD

MRS. MARION BOISVERT.

Take as many cooke dpotatoes as needed:
2 onions
2 hard-boiled eggs
Chop very fine and mix.

DRESSING

2 eggs well beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup butter
Little mustard, pepper and salt
 $\frac{1}{2}$ cup vinegar
Mix together and cook until thick as cream.

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BUTTERSCOTCH PIE

MRS. G. A. ROLLINS.

- 1 baked pie shell
- 2 eggs separated
- 1½ cups brown sugar
- ⅛ teaspoon salt
- 2 cups milk
- 4 tablespoonsful flour
- 2 tablespoonsful butter
- 1 teaspoonful vanilla
- 2 egg whites
- 2 tablespoonsful powdered sugar.

Mix sugar, flour, and salt. Add beaten egg yolks and milk, cook in double boiler, stirring until thickened. Then cook 10 minutes, add vanilla, pour into shell, add powdered sugar to stiff egg whites, spread on pie. Return to slow oven to brown.

MOCK ANGEL CAKE

MRS. EDNA FEINAUER.

- 1 cup sugar
- 1 cup flour
- 3 teaspoons baking powder
- ½ teaspoon salt.

Sift together four times. Heat one cup milk to boiling point pour over flour and sugar little at a time, beat well, then put in the whites of two eggs beaten stiff. Flavor with vanilla.

SWEET CAKE

MRS. GEDNEY.

- 2 cups sugar
- 4 eggs
- 1-3 cup shortening
- 1 cup milk
- 2 heaping teaspoons baking powder
- 1 teaspoon vanilla
- Flour, but not enough to make it too stiff.

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FILLED COOKIES

MRS. ETHEL F. MYETTE.

1 cup sugar
1½ cup shortening
1 egg
½ cup milk
3½ cups flour
2 teaspoonsful cream tartar
1 teaspoonful soda
1 teaspoonful Vanilla.

FILLING FOR COOKIES

1 cup chopped raisins or dates or figs
½ cup sugar
½ cup water
1 heaping teaspoonful flour.

HOT MILK CAKE

MRS. GLADYS H. ABBOTT.

2 eggs
1 cup sugar
1 cup flour
1 teaspoonful butter
¾ teaspoon lemon or vanilla
1 teaspoon baking powder
½ cup boiling milk.

Beat eggs well; add sugar; add flour mixed and sifted with baking powder twice; add hot milk with butter melted in it, and flavoring.

PINEAPPLE WHIP

MRS. EMMA ABBOTT.

1 can sliced pineapple
½ lb. marshmallows

Dice pineapple and cut up marshmallows. Mix the two, also about ½ can of the juice of pineapple. Let cool for about 2 hours then whip cream and stir into the pineapple and marshmallows. When ready to serve garnish with cherries.

GINGERBREAD

1-2 cup of molasses
1-2 cup of sugar
1-2 cup of sour milk
in which dissolve 1-2 teaspoon soda
1 egg
1 teaspoonful of melted butter
1-2 teaspoonful of ginger
1 1-2 cups of flour
Serve with whipped cream

—M. E. D.

CHOCOLATE CAKE

1 cup sugar
1 cup soar milk
1-2 cup cocoa
2 small cups flour
4 teaspoonfuls shortening
1 teaspoonful sugar dissolved in a little water,
salt, vanilla

—E. M. S.

BROWN BREAD

LILLIAN BIENVENUE

1 cup corn meal
1 cup graham flour
1 cup rye flour
1 1-2 teaspoon soda
1 1-2 teaspoon salt
sift together
add 1-2 cup molasses
2 cups milk
1-2 cup raisins
Beat well and steam in well greased tin four
hours.

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SOUPS.

Tomato Soup.

Peel and slice tomatoes enough to fill a one-quart basin; put them into the soup kettle with three quarts of water and one pound of beef; boil two hours, season with pepper, salt and a spoonful of butter; strain, and serve with toasted bread.

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Mutton Broth.

Take a shoulder or neck of mutton, cut into small pieces, wash, and put into the soup pot. When it comes to a boil, skim it carefully; then boil gently two hours. To four pounds of meat add four quarts of water, and half a cup of rice. Do not put in the rice until the meat has boiled two hours, then add rice, and season with pepper, salt, and half onion; boil two hours longer, and serve.

Turkey Soup.

Save the liquor in which the turkey was cooked; the following morning skim off all the fat; cut all the meat from the part of the turkey which has been left from the dinner of the day previous. Put the bones and liquor on to boil with one onion, two parsnips, one small turnip. Boil three hours; then strain, and put back with half a cup of tapioca, and some pieces of the cold turkey. Season with pepper and salt. Boil two hours longer, stirring often to prevent the tapioca from burning.

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Beef Soup.

Take a shank bone, wash, and put it into a pot of cold water without salt. Let it boil slowly and take off the scum as it rises. When it has boiled one-half hour, add one cup of pearl barley or rice, and boil two or three hours. One-half hour before taking up add sliced potatoes. Salt and pepper to taste.

White soups are made from veal trimmings, bones, veal or calf's head, and are rendered still whiter by adding milk, and afterwards thickened with two eggs, beaten and poured into the hot soup.

Dumplings for Soup.

Take one pint of flour (measured before it is sifted), turn into a sieve, and measure into it one teaspoonful of cream of tartar, one half of saleratus, one half of salt, and one of sugar. Run this through the sieve, and wet with milk; have the dough stiff enough to roll. Cut into very small cakes, and cook ten minutes. Be



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sure that your soup boils fast enough to get up a good steam, and keep boiling while the dumplings are in the pot; if you do not, they will be heavy. Some persons like them for a dessert. When used for that purpose, they should be eaten with syrup.

FISH.

Fish Chowder.

Three or four pounds fresh haddock carefully cleaned and cut in pieces three inches square. Place in bottom of kettle five or six slices salt pork, fry brown, then add three onions sliced thin, fry them brown. Remove from the fire and place on the pork and onions a layer of fish, sprinkle with pepper and salt, then a layer of peeled sliced potatoes, then fish and potatoes till fish is used up. Cover with water and let boil for half an hour. Roll six crackers, put in with fish, and lastly add a pint or more of milk. Let it get thoroughly heated and serve.

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Broiled Mackerel.

Split down the back and clean. Be careful to scrape all the thin black skin from the inside. Wipe dry and lay on the grid-iron; broil on one side a nice brown, then turn and brown the other side; it will not take so long to brown the side on which the skin is. (All fish should have the side on which the skin is turned to the fire last, as the skin burns easily, and coals are not so hot after you have used them ten minutes.) Season with butter, pepper and salt.

Fish Balls.

Take the fish left from the dinner, put it in your chopping tray, being careful that there are no bones in it; chop fine. Pare and boil potatoes enough to have twice the quantity of potatoes that you have of fish. When cooked, turn them into the tray with the fish; mash fine and make into balls about the size of an egg. Flour the outside lightly; have the fat boiling hot, and fry a light brown. The fat should be half lard and half salt pork. Have the slices of pork a nice brown, and serve with the fish balls.

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Salmon Steak.

It is delicious cooked in this way. Boil in salted water for 25 minutes, putting the fish in when the water is hot. While it is boiling, mix one tablespoonful butter and one tablespoonful flour together, pour boiling water over it, beat it until light, and turn it over the fish when it is on the platter ready for the table. The water must be literally boiling or the flour will have a raw taste. Use pepper, salt and chopped parsley in the dressing to suit the taste.

Baked Blue Fish.

Wash fish, wipe dry. For dressing, one quart bread crumbs, one tablespoonful salt, one teaspoonful each of pepper and chopped parsley, half teaspoonful of sage wet with milk and water, half cup of butter. This is enough for a large fish. Fill and sew up tight; cut gashes across the fish and lay on slices of salt pork.

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WEST DERRY, N. H.



Remarks in Regard to Fish.

Fish should never stand in water, as it spoils the flavor. Fish should never be fried in butter. It should always be used when fresh. Plain boiled or mashed potatoes should always be served with it. Squash and green peas go very well with fish also. Always save all that remains after a meal, and warm up, to help out another dish. The remains of boiled fresh fish can be warmed up in a little butter, pepper, salt and water, as you would stew lobster. Cold fried and broiled fish can be placed in a tin pan and set into the oven ten minutes, when it will be found to be hot enough. Fish balls can be steamed for ten or fifteen minutes, and then set into the oven to get crisp. If you have a large piece of boiled fish which you wish to serve whole, place it on a plate, and set into the steamer and steam twenty minutes. If you have drawn butter to warm up, do not set it on the fire, but put it into a bowl and set the bowl into hot water. Cook

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butter as little as possible, as by cooking it becomes oily. When you do use it, always add it three or five minutes before taking the dish from the fire.

French Toast.

Take bread, toast and butter liberally. Place in a deep dish. Cook one pint oysters with half pint of water, then strain and pour on buttered bread. Serve immediately.

Scalloped Oysters.

Butter an oval dish, put in a layer of oysters and dredge in a little salt, pepper and butter, then a layer of rolled cracker ; pour over this a few spoonfuls of milk, just enough to moisten the cracker, then a layer of oysters with salt, pepper and butter ; another of cracker, with a little more milk, and so on until the dish is full ; before putting into the oven pour a little more milk over the top ; bake about half an hour.

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Fried Oysters.

Select the largest, dip them in beaten egg, and then in bread or cracker crumbs; fry in equal parts of butter and lard until they are brown. They are very good dipped in corn meal instead of crumbs.

Oyster Stew.

Put one pint oysters in spider, then add two-thirds of a cup of water; let boil till the oysters frill, then add one quart milk, season with pepper and salt and a small piece of butter.

White Fricassee of Chicken.

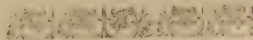
Boil the chicken until tender, then cut into small pieces. With the water in which it was boiled make a gravy, allowing half a cup of flour and two spoonfuls of butter to every quart of water. Season with pepper and salt; turn in the chicken and let it boil five minutes, and serve. Garnish the dish with boiled rice.

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M. V. BOYCE,



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Roast Turkey.

Stuff with soft bread crumbs, highly seasoned with sage, thyme, salt and pepper. Moisten with half a cup of melted butter; add hot water enough to make it quite moist. Oysters make a pleasing variety. Put the turkey on a rack in a pan, rub well with butter, and dredge with salt, pepper and flour. Put it in a hot oven, and when browned reduce the heat and add a pint of water. Baste often. Allow three hours for an eight-pound turkey to cook.

Gravy.

Put the giblets on to boil in one quart of water, and boil till tender. Chop, pour off the rich fat from the pan in which the turkey was cooked, put on the stove and when hot add the water in which the giblets were cooked. Moisten a tablespoonful of flour in cold water, add to the gravy and stir until it is a rich, thick brown.

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E. N. WHITNEY,

DERRY DEPOT;

N. H.

Deviled Ham.

Use cooked ham, one quarter of which should be fat. Chop fine, almost to a paste. For a pint of this make a dressing as follows: One even tablespoonful of sugar, some mustard, a little cayenne pepper, and one teacupful of vinegar. Mix the sugar, mustard and pepper thoroughly, and add the vinegar little by little; stir it into the chopped ham and put in small moulds; serve on a small platter, garnished with parsley.

Chicken Salad.

Boil or roast a nice fowl, when cold cut off the meat and chop it a little, but not fine, cut up a bunch of celery and mix with the chicken. Boil four eggs hard mash and mix with sweet oil, pepper, salt, mustard and a gill of vinegar. Beat the mixture thoroughly, and just before dinner, pour it over the chicken. Omit the skin and fat of the fowl.

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look over our stock often as
we are continually adding
new goods. You will be wel-
come every time, and goods
will be cheerfully shown.

Respectfully—

V. H. Moody, Odd Fellows' Bl'k, Derry, N.H.

Salad Dressing.


Three eggs, one teaspoonful mustard, two teaspoonfuls salt, one fourth cayenne pepper, two teaspoonfuls sugar, two teaspoonfuls butter, cup of cream or milk, one half cup vinegar. Cook in double boiler till it thickens like a soft custard, add lemon juice.

Stuffed Beef Steak.

Take a slice of rump steak ; wipe clean, and lay over it a dressing made of bread crumbs, butter, eggs, sage, pepper and salt moistened with a little water. Roll up closely, tie with a string, place in a tin with a little water, and bake one and one half hours in a rather hot oven, baste often. When cold, slice thin. Nice with dry toast.

Ham Relish.

Take pieces of cold ham ; chop fine, season with mustard, pepper and salt, moisten with a beaten egg and a little cream or milk. Heat through, put in a glass jar. A nice relish for tea or sandwiches.

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THE ONLY HARDWARE STORE between Manchester and Lawrence. We try to keep everything you want, and to make it pay you to trade with us.

Roast Veal.

The loin, breast, and fillet are the best parts for roasting; the neck is also good to roast. Wash the veal, rub into it a good handful of salt. Make a dressing in the following manner, and stuff it: Soak about two quarts of stale bread in cold water, chop fine half a pound of clear fat pork. Mix this with the bread and one teaspoonful of pepper, one of salt, one tablespoonful of sweet marjoram, one of sage, one egg or two rolled crackers. Take out all bones possible, and cut slits to make cavities for the dressing; then stuff and skewer securely; dredge with salt, pepper and flour. Have thin slices of salt pork, which lay on top of the veal. Cook a piece weighing twelve pounds five hours, and baste very often. I should always roast veal in the oven. Make the gravy as for roast beef, but do not strain. If possible, always cook a large piece of veal, because so many nice dishes can be made from cold roast veal.

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MANCHESTER, N. H.

Fried Liver.

Cut either beef or pork liver into slices about half an inch thick, and pour boiling water over them, in which let them stand twenty minutes; then drain and dredge with flour, salt and pepper. Fry six slices of pork brown; take them up, and in the fat fry the liver fifteen minutes. Serve the pork with it.

Pressed Meat.

Take three or four pounds of beef off the shank; salt and pepper well, boil until tender. When boiled remove all bones and chop fine, Season with clove, pimento, cassia, and sage. Mix well, and place in a deep dish. Cover the dish with a plate, on this place a weight to press it down.

Fried Tripe.

Cut into handsome squares, and dredge with salt, pepper and flour, and fry a light brown, in either drippings or lard.

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Chicken Pie.

Joint and boil the chicken until tender; remove oil. Lay them in a large pudding dish lined with paste, with the larger bones on top in the center. Add butter, season with pepper and salt, a sprinkling of cracker crumbs. Take broth to cover the meat, thicken as for gravy. Cover with rich paste. Bake one hour.

VEGETABLES.**Baked Beans.**

Put to soak at night one quart beans; in the morning wash them in another water, put on the fire, let them boil about five minutes. Drain them; put half in the bean pot, then add one half pound of pork and one medium sized potato, (which must be carefully cleaned and the eyes taken out,) put in the remainder of the beans, one tablespoonful of molasses, one teaspoonful salt and cover with boiling water. Bake all day and do not let them cook dry.

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Rice Potatoes.

Pare the potatoes and cook in boiling salted water. When done, pour off the water and set the kettle on the stove until the potatoes are dry, then press through a potato squeezer and they will be light and look like rice.

Potato Salad.

Cut six boiled cold potatoes into small pieces, one raw onion cut as fine as possible, mix well ; pour over this a dressing, made as follows, stirring the whole thoroughly.

DRESSING.—One half cup vinegar, one half cup of butter, one heaping teaspoonful mustard, one tablespoonful salt, one half teaspoonful pepper, one teaspoonful sugar, bring to a boil, add two well beaten eggs. Cool before using.

Saratoga Chips.

Peel and slice potatoes very thin, lay in ice cold water one hour, and then dry them with a clean towel. Dip piece by piece in a kettle of boiling lard, fry until crisp and brown. When taken out, drain on tissue paper and sprinkle with salt.

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Time For Cooking Vegetables.

Potatoes, boiled,.....	30 minutes
Potatoes, baked,.....	45 minutes
Sweet Potatoes, boiled,.....	45 minutes
Sweet Potatoes, baked,.....	1 hour
Squash, boiled,.....	25 minutes
Squash, baked,.....	45 minutes
Green Peas, boiled,.....	20 to 40 minutes
Shell Beans, boiled,.....	1 hour
String Beans, boiled,.....	1 to 2 hours
Green Corn, boiled,.....	25 minutes to 1 hour
Spinach, boiled,.....	1 to 2 hours
Cabbage, boiled,.....	45 minutes to 1 hour
Cauliflower, boiled,.....	1 to 2 hours
Dandelion, boiled,.....	2 to 3 hours
Beet Greens, boiled,.....	1 hour
Onions, boiled,.....	1 to 2 hours
Beets, boiled,.....	1 to 5 hours
Turnips, white, boiled,.....	45 minutes to 1 hour
Turnips, yellow, boiled,.....	1 to 2 hours
Parsnips, boiled,.....	1 to 2 hours
Asparagus, boiled,.....	15 to 30 minutes

"He that riseth late must trot all day, and shall scarce overtake his business at night."—Franklin.

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to get those pictures framed. They have the largest line of Mouldings, the best machinery, and are the largest dealers in New Hampshire.

EGGS.

Scrambled Eggs.

Beat four eggs slightly with a fork ; add half a teaspoonful of salt, half a saltspoonful of pepper and half a cup of milk. Turn into a hot buttered frying pan and cook quickly stirring all the time till the eggs are firm but soft. Serve at once. It is nice served on toast or minced ham or veal.

Dropped Eggs.

Turn a quart of boiling water into a basin with one spoonful of salt. Break the eggs, one at a time, into a saucer ; dip one side of the saucer into the water and let the eggs slip gently into it. Boil gently until set, which will be in about two minutes and serve on toast.

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DERRY DEPOT, N. H.

Omelet.

Four eggs, the yolks and whites beaten separately; two thirds cup milk, one desertspoonful corn starch, salt. Pour the yolk mixture into the white. Cook on top of the stove until brown, turn half over and finish in the oven. This is enough for four persons.

Graham Bread.

One pint milk, scalded and cooled, two tablespoonfuls molasses, one half cup of yeast, two cups white flour and three or three and one half cups graham flour. In the morning mix, in the order given, into a dough a little softer than for white bread. Let it rise till light. Stir it down. Pour into well greased pans. Let it rise again, and bake a little longer and in a less hot oven than white bread.

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der Down, etc.**

German Toast.

Cut stale bread into slices one inch thick ; soak fifteen minutes in one pint milk, two eggs, little salt. Fry in equal parts of lard and butter, till they are a light brown on both sides. May be eaten as toast or for dessert with sauce.

Graham Rolls.

One and one half pints graham flour, one and one half pints wheat flour, one half a gill of molasses or sugar, two teaspoonfuls of any kind of baking powder, a little salt, mix with milk or milk and water just stiff enough to handle. Bake quickly.

Rolls.

Into two quarts of flour put a piece of butter the size of an egg, a little salt, one teaspoonful white sugar, one pint milk scalded and added while warm, one half cup yeast or one half cake com-

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pressed yeast. Raise over night. In the morning mold well, let rise again, then roll and cut into round cakes, cover top with melted butter, then fold it over, rise again. Bake in a quick oven.

Buns.

One cup sweet milk, two tablespoonfuls of yeast, (or one half cake compressed yeast,) little sugar. Mix sponge at night, in morning add little more sugar, teaspoonful butter, one half cup currants, little nutmeg; mix and rise again. When light, roll out and cut, roll edges in melted butter, place in tins, rise again. When light wet them over with milk and sugar or sugar and white of an egg. Bake in a quick oven.

Muffins.

Two cups flour, one cup sweet milk, one egg, two tablespoonfuls sugar, little piece butter, two small teaspoonfuls cream tartar, one teaspoonful soda. Bake in quick oven.

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Rye Puffs.

Two cups rye, one cup flour, salt, little sugar, one egg, two teaspoonfuls cream tartar, one teaspoonful soda, one and one half cups milk. Bake in gem pans.

Graham Gems.

Three cups graham, one egg, three tablespoonfuls molasses, one teaspoonful soda, one pint sour milk. If you use sweet milk, one teaspoonful soda, two teaspoonfuls cream tartar. Mix a little stiffer than fritters.

Corn Cake.

One cup Indian meal, one cup flour, one egg, one teaspoonful soda, two teaspoonfuls molasses, salt, sour milk to make soft.

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Please Notice—Boots and Shoes are repaired at short notice in a very neat and stylish manner at prices within the reach of all.

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Rolls.

One pint of boiled milk turned over one fourth cup butter, one tablespoonful of sugar, one half teaspoonful salt. When luke warm add one half a yeast cake dissolved in warm water, flour enough to handle dough. If for tea mix about ten o'clock, make into rolls one and one half hours before tea.

Squash Biscuit.

One cup sifted squash, one half cup milk, one half cup sugar, one cup yeast or one half cake compressed yeast, little salt, one half teaspoonful soda. Stir in flour to make thick batter. Raise over night ; then in the morning bake in gem pans. Very nice,

Banana Fritters.

One cup milk, one teaspoonful sugar, two eggs, two cups flour, one teaspoonful baking powder, three bananas, sliced. Drop into hot lard. Fry.

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CHAS. A. HOITT & CO.,

Brown Bread No. 1.

One cup meal, one cup rye, one cup flour, one pint sour milk, one teaspoonful soda. Steam three hours.

Brown Bread No. 2.

One quart corn meal, one pint flour, one pint sour milk, one pint warm water, one half pint molasses, one teaspoonful soda. Steam four and one half hours.

His Mother's Cooking.

He sat at the dinner table
 With a discontented frown ;
 The potatoes and steak were underdone
 And the bread was baked too brown ;
 The pie was too sour, the pudding too sweet,
 And the roast was much too fat ;
 The soup so greasy, too, and salt,
 'Twas hardly fit for the cat.
 "I wish you could eat the bread and pie
 I've seen my mother make ;
 They are something like, and 'twould do you good,
 Just too look at a loaf of her cake."
 Said the smiling wife : "I'll improve with age,
 Just now I'm but a beginner ;
 But your mother has come to visit us,
 And to-day she cooked the dinner."

—Philadelphia News.

Strange But Common Facts.

That an occasional meal away from ones own house, and at another's table, relishes better than at home.

Why not give our guests good cold bread and sweet butter, with some simply prepared fruit, instead of hot biscuit and fried cakes, and a plain tea-cake instead of rich pie and fruit cake?

If custom would only sanction such things, how easy, you say our path might be ! but Mrs. A. does this, and Mrs. B. that, so Mrs. C. must do it too. I like a generous, wholesome diet, but deliver me from an excess of saleratus, spices, and "shortning."

CAKE.

Remarks.

While making pies and cakes, the first thing to be done is to build your fire and get your oven just right. Now sift your flour, and measure it ; count and break your eggs, lard your pans and line them with paper. Here is a formula which will be well to follow in making all kinds of cake in which you put butter. Beat the butter to a cream, and then add the sugar gradually ; then spice, then the milk, then the eggs well beaten, then the flour, in which always mix thoroughly, while dry, the saleratus and cream tartar, and if fruit, let that always be the last thing to be added.



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Nice Fruit Cake.

Four eggs, one large cup sugar, one cup molasses, one cup butter, one and one half pounds of raisins, one and one half pounds currants, one half pound of citron, four and one half cups flour, four teaspoonfuls of cassia, two teaspoonfuls cloves, one nutmeg, one large teaspoonful soda in one cup cold strong tea, little salt. This makes two loaves.

Corn Starch.

One cup butter, one and one half of sugar, one and one half of flour, one half of corn starch, one half of milk, four eggs, one teaspoonful of cream tartar, one half of saleratus. Flavor with lemon. Bake in sheets. This will make two sheets and will keep a month.

Fig.

One and one half cups sugar, two cups flour, two thirds cup milk, one half cup butter, two eggs, two teaspoonfuls baking powder. Bake in jelly tins.

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The Bonton,

—FINE—

French Millinery,

MDE. G. J. CYR.

966 Elm Street, Manchester.

FILLING—Take one half pound figs, one half cup water, one fourth cup sugar. * Let figs soak in some water, let sugar and one half cup water boil four or five minutes, not too hard. Chop the soaked figs and mix well with the boiled sugar and water and spread between cake layers.

Orange Short.

Peel two large oranges and one half a lemon, and remove all of the white skin. Chop them fine, remove the seeds, add one cup sugar and spread between the layers while it is hot. Use rule for strawberry or peach short-cake.

Marshmallow.

Three cups flour (scant), two cups sugar, one half cup butter, three fourths cup milk, whites of six eggs, one teaspoonful cream tartar, one half teaspoonful soda, flavoring. From this mixture make two thin layers.

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T. J. Sawyer,

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**LIVERY, TRANSIENT AND
BOARDING STABLE.**

Rear Chiles's Block.

FILLING—One half pound fresh marshmallows, cut tops from a number sufficient to ornament the top of the frosted cake. Place the lower halves and what remains of the marshmallows in a double boiler, when heated mash to a smooth paste with a silver fork. Beat the whites of two eggs to a stiff froth, add two heaping teaspoonfuls of this froth to the paste and cover one of the layers with this thinned paste. Make a frosting with the remaining whites of eggs for the second layer and place the tops of the marshmallows in rows on it, and put the two together. Very delicious.

Cheap Light.

Two eggs, one cup sugar, one half cup butter, one half cup milk, one half teaspoonful soda, one teaspoonful cream tartar, two cups flour.

Cream.

One cup milk, one cup sugar, two scant teacupfuls flour, two teaspoonfuls baking powder, one tablespoonful butter, one egg. Bake in jelly tins in a hot oven.

Geo. F. Priest

Mrs. Johnson's Bazaar FALL OPENING

Christmas Toys, and Cards.
Talking Dolls, Dolls of All
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1 cent to \$1.00.

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and Jobbing.

DERRY DEPOT, N. H.

CHAS. R. MARTIN UNDERTAKER,

—AND—

Practical Embalmer.

DERRY DEPOT, N. H.

FILLING—A teacup of sweet cream, and two tablespoonfuls of sugar whipped with an egg beaten till stiff, and flavored with vanilla. The cream should be spread on each layer both inside and outside.

Caramel.

Two cups sugar, four eggs, one cup butter, two teaspoonfuls baking powder, one cup milk, three cups flour. Bake in two sheets.

FILLING—Two cups powdered sugar, two thirds cup of milk, butter size of an egg. Boil ten minutes, flavor with vanilla. Beat till it will spread like butter between the cakes.

Walnut.

One cup sugar, one half cup butter, one half cup milk, two cups flour, three eggs, one teaspoonful cream tartar, one half teaspoonful soda, one cup walnuts, chopped fine.

Menthene

For the Painless Extraction of Teeth. Is safe and harmless. No bad after effect. Applied locally to gums. In use in this city only by

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849 AND 851 ELM ST., MANCHESTER, N. H.

C. H. Shaw, Artistic Photographer

895 Elm St., Manchester, N. H.
Opposite City Hall.

Sarah Mackeown,

MILLINERY,

Room 32 Gleason Building,
Take Elevator. Lawrence, Mass.

Æsthetic.

One half cup butter, two cups flour, one cup sugar, one half cup milk, whites of two eggs, one half teaspoonful soda, one teaspoonful cream tartar, flavor to taste. Make frosting from the yolks of the eggs.

Berwick Sponge.

Three eggs, beat two minutes, one and one half cups sugar, beat five minutes, one cup flour, one teaspoonful cream tartar, one half teaspoonful soda, one half cup water, beat one minute, one cup flour, flavor.

Sponge.

Three eggs, one and one half cups sugar, one and one half cups of flour, one half cup of cold water, one teaspoonful of baking powder, a little salt, flavor to taste. Not too hot oven.

LORD & CO.,

Central Building, = Lawrence, Mass.

The Largest Music House in This Section
of the Country.

Parties who desire the Very Best Pianos for the least money should come down to our Elegant Warerooms, Central Building, Lawrence, Mass.

We have a Larger Stock of Pianos than you will find elsewhere, ranging in price from \$175 to \$1000. Our prices are much lower than in Boston. We have references right in Derry as to the quality of our goods.

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LORD'S MUSIC STORE,
CENTRAL BUILDING, - - - LAWRENCE, MASS.

Cake Filling.

No. 1.—Yolk of two eggs, one and one half cups sugar, one cup stoned raisins, one pound English walnuts or almonds chopped with raisins.

No 2.—Three fourth pound figs, chopped fine, one half cup orange juice, one tablespoonful lemon juice, three fourths cup sugar. Cook in double boiler until thin enough to spread easily.

Dark.

Four eggs, two and one half cups sugar, one cup molasses, one and one half cups butter, one cup milk, five cups flour, one teaspoonful soda, spices, raisins, and citron. A cake that will keep months.

Favorite Cream Filling.

One large sour apple, grated, white of one egg, one cup of sugar; grate the apple, add one half the sugar, beat well, then add the white well beaten, and remainder of the sugar. Beat all till light and white.

C. H. BRADFORD,

**Contractor
and Builder,**

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Contracts taken any where and everywhere. Satisfaction guaranteed and promptly attended to by day or contract. All work attended to by myself.

FOR

**Fine Confectionery,
Cigars and Tobacco,**

Call on

Will Neal,

WEST DERRY, N. H.

Cold Water.

One and one half cups sugar, one fourth cup butter, two and one half cups flour, two eggs, one cup water, one teaspoonful cream tartar, one half teaspoonful soda, flavor with lemon.

Angel.

Whites of eleven eggs, one and one half cups granulated sugar, sifted once, one cup flour sifted with teaspoonful cream tartar four times, one teaspoonful vanilla. Bake in an ungreased pan forty minutes. When done invert pan on two cups and let stand until cool.

Snow.

One cup sugar, one half cup butter beaten to a cream, whites of three eggs beaten to a stiff froth, one half cup of sweet milk, one and one half cups flour, one teaspoonful cream tartar, one half teaspoonful soda sifted into the flour.

Household Remedies or Family Medicines

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H. M. WHITNEY & CO.,

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Established by the Present Proprietor in 1849.

Every Article Exactly as Represented

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Our Family and Domestic Remedies are absolutely up to the standard required. Always glad to see our friends old or new.

H. M. Whitney & Co.,

297 ESSEX STREET, - - - LAWRENCE, MASS.

Sour Milk.

One cup sour milk, one level teaspoon saleratus, one half cup butter, one half cup sugar, one half cup molasses, one teaspoonful all kinds of spice, one cup chopped raisins. After this is ready for the oven, break into the cake one egg and add about the usual quantity of flour.

Snow Ball.

Whites of three eggs beaten to a stiff froth, one cup of sugar, one half cup butter, two and one half cups flour, one half cup milk, one teaspoonful cream tartar, one half teaspoonful soda. Yellow cake the same only use the yolks of the eggs.

Lilly.

Two cups of sugar, one cup of butter mixed together ; one cup of sweet milk, one half teaspoonful of soda, one cup of corn starch, two cups of flour, one teaspoonful of cream tartar, whites of five eggs. Flavor, and frost with chocolate.

PIPER,

The Leading

Photographer,

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Manchester, N. H.

PAIGE & MYRICK,

896 Elm St., Manchester, N. H.

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Printed in the Latest Styles
at short notice.*

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SLATER BUILDING, LAWRENCE, MASS.

OFFICE HOURS:—8.30 to 12.00 ; 1.45 to 5.30. Tuesday, Thursday and Saturday Evenings, 7.00 to 9.00.

Marble.

For the white part; one half cup butter, one and one half cups white sugar, two and one half cups flour, one fourth cup sweet milk, one fourth teaspoonful soda, whites of four eggs, flavor with lemon. For the dark part; one half cup butter, one cup brown sugar, one half cup molasses, one half cup sour milk, one half teaspoonful soda, two cups flour, yolks of four eggs, spices of all sorts. Put in pans, first a layer of dark, then a layer of white, and so on, finishing with a dark layer. Bake in a hot oven.

Eggless.

One cup of sugar, one half cup of butter, one cup of sour milk, two cups of flour, one cup chopped raisins, one teaspoonful soda, one teaspoonful cinnamon, cloves, one half nutmeg.

GLENWOOD RANGES

Make Cooking a Pleasure.

To make a nice Apple Pie, bake in a Glenwood Range.

If you cannot make good cake, buy this book and a Glenwood Range.

If you wish to keep warm, buy a Glenwood Heating Stove for sale by F. L. Bray, dealer in Stoves, Tinware, Plumbing, Steam and Hot Water Heating and everything in the line.

F. L. BRAY, Derry Depot, N. H.

Ribbon.

Two cups sugar, three eggs, two thirds of a cup of butter, one cup of sweet milk, three cups flour, one teaspoonful of saleratus dissolved in milk, add a little salt and flavor with essence of lemon or almond. Put half the above in two square oblong pans. To the remainder add one tablespoonful of molasses, one large cup of raisins stoned and chopped, one quarter of a pound of citron sliced, one teaspoonful cinnamon, half a teaspoonful each of cloves and allspice, grate in a little nutmeg and add one spoonful of flour. Put into two pans of the same size and shape as those above. Put the sheets together while warm, alternately, with a little jelly or raspberry jam between. Cut in thin slices for the table. It will cut most easily the day after it is baked. It may be baked in a large pan without the fruit, pouring in the dark and light in alternate layers. When baked this is a handsome marble cake.

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The safest and most efficient local
anaesthetic in the world for the painless
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942 Elm Street,

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MANCHESTER,**N. H.****MANCHESTER,****N. H.**

Cotton Batting is impervious to all life germs, and if drawn tightly across a full jar of preserved fruit will prevent mould and fermentation as perfectly as if hermetically sealed. The use of batting is being adopted in the California canneries.—Springfield Union.

Gold.

Two cups not quite full of flour, the yolks of four eggs, one cup sugar, one half cup of butter, one half cup of sweet milk, one half teaspoonful of soda, one teaspoonful cream tartar. Flavor to taste.

Silver.

Two cups of flour, the whites of four eggs, one cup of sugar, one half cup sweet milk, one teaspoonful cream tartar, one half teaspoonful of soda. Flavor to taste.

Black.

One and one half cups sugar, one and one half cups of molasses, one cup butter, four eggs, six cups flour, one teaspoonful soda, spice to your taste, one pound raisins. One half the recipe makes one loaf.

CHAS. S. PETTEE, The White Store

E. B. PHILLIPS.

FINE MILLINERY.

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W. R. CALL.**PHOTOGRAPHER.**

913 Elm St., Manchester N. H.

Pickering Building. Take Elevator.

*Enlarging and Finishing in Crayons and
Colors a Specialty.*

Nut.

One cup raisins, one cup nuts, one cup sugar, one half cup sweet milk, two cups flour, one half cup butter (scant), two eggs, one teaspoonful cream tartar, one half teaspoonful soda. Bake in a loaf.

Cream Puffs.

One cup hot water, one half cup butter, boil together stirring in a cup of dry flour while boiling, take from the stove and let cool, when cold add three eggs not beaten, mix and drop on a buttered tin, taking care that they do not touch each other. Bake in a quick oven twenty-five minutes.

CREAM.—Beat together one egg, one half cup sugar, three tablespoonfuls corn starch or flour, stir into one pint of boiling milk. Flavor.

CANADIAN PACIFIC TEA CO.,

COURTEMACHE & BERNARDIN, Proprietors.

Wholesale and Retail Dealers in the Best Quality of

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Fine Creamery Butter a Specialty.

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CHAS. E. PAGE,

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DENTIST, DENTAL ROOMS,

Mercantile Block,

Corner of Elm and Concord Sts., "The Kennard," Room 336,

MANCHESTER, N. H.

MANCHESTER, N. H.

Coffee.

One egg, one cup molasses, one cup brown sugar, one cup coffee, one cup raisins, one cup butter, one dates, one teaspoonful saleratus, flour.

Roll Jelly.

Two eggs, one half cup sugar, one half cup flour, one half teaspoonful cream tartar, one fourth teaspoonful soda. Spread thin on a long tin. As soon as baked turn from the tin. Flavor your jelly, spread over the cake and roll it up immediately.

Citron.

Whites of two eggs, one cup of sugar, one half cup butter, one half cup of milk, two even teaspoonful cream tartar, one of soda, sifted with one and one half cups of flour. Flavor with lemon and add citron sliced thinly.

L. W. Colby, **The Photographer**

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**House Painter and
Paper Hanger,**

Piano and Organ Tuner,

Derry Depot, N. H.

167 Essex Street,

All orders promptly attended to.

LAWRENCE.

MASS.

Fruit.

Two cups butter, two cups sugar, one cup molasses, five eggs, one teaspoonful soda, one teaspoonful cassia, one nutmeg, two teaspoonfuls cloves, allspice, five cups flour, two pounds finely chopped raisins, two pounds currants, half pound citron. Bake slowly two hours. This cake will keep nicely for a year.

Pound.

Ten eggs, well beaten, seven cups flour, four and one half cups sugar, two and one fourth cups butter, one pound raisins, one pound currants, one half pound citron, one teaspoonful soda, one cup molasses.

Pork.

One pound of pork, chopped fine, boiled two minutes, let stand till cold, one pint of molasses, two cups of sugar, one pint of water, three eggs, one pound raisins chopped fine, one tablespoonful of all kinds of spice, two teaspoonfuls of soda.

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Dyeing, Cleansing, Carpet Cleaning and Laundry. French Dry Cleansing.

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The Fittz Cure SHINGLES

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Small cost, home treatment, no notoriety, no interruption of work, no injurious effects of any sort, but a perfect, positive, permanent cure

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Cedar and Spruce

Clapboards Laths, Matched
Spruce and Hemlock Boards,
Random Lumber and Brick.

Myron Richardson,

Derry Depot, . . . N. H.

Sue's Wedding.

One pound sugar, one pound butter, twelve well beaten eggs, two pounds raisins, two pounds currants, one pound citron, one grated nutmeg, one tablespoonful lemon juice. Mix all the fruit with one pound of flour. Beat thoroughly and bake four hours in a moderately hot oven. This makes two large loaves and will be good for years.

Sunshine.

Yolks of five eggs, one cup of butter, one cup of sugar, one half cup of milk, one half teaspoonful cream tartar, one fourth teaspoonful soda, one and one half cups flour.

Chocolate.

Dissolve two squares of chocolate with two and one half tablespoonfuls sugar and one tablespoonful of milk. Set this over the steam of the kettle. Beat to a cream one fourth cup butter

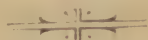
L. H. PILLSBURY & SON

DERRY DEPOT, - - - N. H.

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CARPETS.

Hemp, Wool, Cotton, Fibre and Straw. OIL CLOTHS,—Table, and Floor, Shelf and Stair.



Parlor and Chamber Suites, Mattresses, and Springs, Bay State Stoves and Ranges, Crockery, Tin and Agateware.

—EVERYTHING IN—

HOUSE FURNISHING GOODS.

two thirds cup sugar, two eggs. Add the chocolate, one fourth cup milk, one half teaspoonful cream tartar, one fourth teaspoonful soda, one teaspoonful vanilla, one half teaspoonful cloves, one cup of flour.

Blueberry.

One egg, one cup sugar, one half cup butter, two thirds cup milk, two cups flour, one teaspoonful cream tartar, one half teaspoonful soda, one cup berries.

Dominoes.

Bake any sponge cake in thin sheets and when cold cut into small oblong pieces. Ice the top and sides. When hard, draw lines, make dots with a brush dipped in melted chocolate. For children's parties.

Chocolate Marble.

Two cups sugar, one-half cup butter, one of sweet milk, two eggs, two and one half cups flour, one teaspoonful soda, two of cream tartar : dissolve two blocks chocolate in a little boiling water, add one-half cup sugar, two tablespoonfuls of the dough. Flavor separately.

Watches, Clocks, Jewelry, Silverware.

Our stock this fall is larger
and prices as low as in the city.
Watch repairing a specialty.

W. P. MYERS, Jeweler,
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DENTIST,

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Eyes Tested Free !

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Facts Worth Knowing.

There are 2,754 languages.

America was discovered in 1492.

A square mile contains 640 acres.

Envelopes were first used in 1839.

Telescopes were invented in 1590.

A barrel of rice weighs 600 pounds.

A barrel of flour weighs 196 pounds.

A barrel of pork weighs 200 pounds.

A firkin of butter weighs 56 pounds.

The first steel pen was made in 1830.

A span is ten and seven-eighths inches.

A hand (horse measure) is four inches.

Watches were first constructed in 1476.

The first iron steamship was built in 1830.

The first lucifer match was made in 1829.

Gold was discovered in California in 1848.

The first horse railroad was built in 1826-27.

The average human life is thirty-one years.

Coaches were first used in England in 1569.

Modern needles first came into use in 1545.

Space has a temperature of 200 degrees below zero.

Kerosene was first used for lighting purposes in 1826.

The first newspaper was published in England in 1588.

The first newspaper advertisement appeared in 1652.

Robert Bonner refused \$100,000 for the famous trotting horse, Maud S.

Until 1776 cotton spinning was performed by the hand spinning wheel.

Measure 209 feet on each side and you will have a square acre within an inch.

The first sewing machine was patented by Elias Howe, Jr., in 1846.

The first steam engine on this continent was brought from England in 1753.

The first knives were used in England, and the first wheeled carriages in France in 1559.

The national colors of the United States were adopted by Congress in 1777.

The cost of coal burned by an ocean steamer on a trip will average \$13,000.

The sun is 92,500,000 miles from the earth. The latter receives only one two-billionth of the solar heat.

Dried Apple.

(Excellent.) Soak two cups dried apples over night. In the morning pour off the water. Put three cups of molasses over the fire, and when hot throw in the apples and let them simmer half an hour, and when cool add three fourths cup shortening, two eggs, one nutmeg, one and one half teaspoonfuls of cinnamon, one and one half teaspoonfuls cloves, one teaspoonful soda dissolved in warm water, flour enough to make a stiff batter.

Pork.

One pound pork chopped fine, one cup sugar, one cup molasses, one half pint hot water, one pound raisins, one pound currants, two teaspoonfuls of soda, spice to taste, flour enough to make a stiff batter.

Chicago.

One cup sugar, three fourths cup butter, two eggs, one and one half cups flour, two teaspoonfuls baking powder, one teaspoonful

ABBOTT, DAVIS & CO.,

Livery, Boarding, Sale and Exchange Stable. Barge, Hack and Hearse Work. Builders, Dealers and Jobbers in Light and Heavy Carriages. Sleighs, Harnesses, Robes, Whips and Blankets. Horse-shoeing and General Jobbing.

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Clark M. Bailey,

Wholesale dealer in

Paper, Tin and Woodenware

Agate and Granite Iron Ware, Lamp Goods, Matches, Table Cutlery.

294 Central Street,

MANCHESTER, - - N. H.

I. H. Adams, M. D.



Derry Depot,
N. H.

lemon essence. Bake in four layers, when cold put between the layers preserved strawberries, then pour over the strawberries one half teacup of whipped cream, sweetened and flavored with lemon or vanilla. Other preserved fruit may be used.

Orange Frosting.

Whites of two eggs, juice and grated rind of one orange, sugar enough to make quite stiff. This is frosting enough for two large loaves.

Gelatin Frosting.

One teaspoonful gelatin soaked in a tablespoonful of cold water. When the gelatin is soft, add one tablespoonful of hot water. Stir, let stand a minute, then add one cup of powdered sugar and beat while warm till white and light. Flavor to taste.

Chocolate Frosting.

One half cup sugar, fill the cup full of grated chocolate, then add enough milk to dissolve it. Boil till it thickens.

Yellow Frosting.

Yolk of one egg, one half teaspoonful vanilla, one cup powdered sugar. Mix all together and beat hard for five minutes.

F. W. LEEMAN,

Remnant Store, for Dress Goods

 GO AND SEE PRICES. 

37 Lowell Street.

Manchester, N. H.

Chocolate Frosting.

One fourth of a cake of chocolate grated, one half cup new milk, one tablespoonful corn starch. Mix together and boil two minutes, add one and one half cups sugar. Spread between the cakes and on top.

Sugar Cookies.

Two thirds cup butter, one cup sugar, one half cup sweet milk, one egg, one teaspoonful soda, two teaspoonfuls cream tartar, two teaspoonfuls caraway seeds, four cups flour.

Hermits.

Three eggs, one and one half cups brown sugar, one half cup butter, one cup currants, one teaspoonful soda, one teaspoonful spice of all kinds, two tablespoonfuls sour milk. When baked sprinkle with white sugar. Roll thin.

Vinegar Cookies.

One cup molasses, one half cup sugar, one tablespoonful ginger, one tablespoonful vinegar, one and one half teaspoonfuls soda, one egg, salt. Bring molasses to a boil, add soda then egg and sugar then ginger and vinegar, flour to roll thin.

Ginger Snaps.

Two cups molasses, two teaspoonfuls soda in molasses till it foams, one cup sugar, one cup lard and butter, one cup water, two teaspoonfuls ginger, two teaspoonfuls cinnamon, salt. Roll as soft as possible.



Soft Gingerbread.

A delicious soft gingerbread is made by pouring on a piece of butter the size of a walnut, a half teacup of hot water, adding when the butter is well melted, one cup of molasses, one teaspoonful of soda, one teaspoonful of ginger, and sifted flour to make a thin batter. Bake in flat tins, in a slow oven. It is very nice eaten warm with butter. Flour enough to roll.

Hard Gingerbread.

One cup of butter, two cups of sugar, three eggs, one teaspoonful cream tartar, one half teaspoonful soda. Season with ginger and nutmeg. Flour enough to roll.

Cocoanut Cookies.

One cup sugar, one half cup butter, one tablespoonful milk, one cup cocoanut, one egg, one half teaspoonful soda, one teaspoonful cream tartar.

A GOOD COOK is a great blessing in a home, and

A GOOD BLANKET is a greater comfort, even though it is a **Horse Blanket**, and

A GOOD PLACE to buy one is

KERWIN'S HARNESS STORE,

Headquarters for Harnesses of every description at Jobbers' Prices.

Before you buy anything in this line, it will pay you to visit this store, examine goods and get prices.

KERWIN'S HARNESS STORE, 45 West Central St., Manchester, N.H.
Opposite Cavanaugh Bros.

Cut Glass.**French, Puffer & Co.,**

389 Essex Street, Lawrence, Mass.

Headquarters for the celebrated Straus Cut Glass, which received the six highest awards at the World's Fair.

A new line of Banquet Lamps awaiting public inspection.

All the latest novelties in Sterling Silver and Plated Ware.

Vanilla Cakes.

One cup sugar, one cup butter, four cups flour, two eggs, two teaspoonfuls vanilla, one teaspoonful of soda. Rub the butter into the flour. Beat the eggs and sugar together, add the vanilla, then add the soda dissolved in a little water. Roll thin and cut like cookies.

Ladies' Fingers.

One cup sugar, one egg, one half cup butter beaten together, one fourth cup milk, one pint flour, one teaspoonful cream tartar, one half teaspoonful soda, one teaspoonful vanilla. Cut in strips, roll in sugar. Bake in quick oven.

Soft Molasses Cookies.

One cup molasses, one half cup sugar, one third cup melted butter, one well beaten egg, one teaspoonful soda, three and one half cups flour, all kinds of spices. Mix the soda in one teaspoonful of boiling water and stir into the molasses; add butter.

HOLIDAY GOODS.

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We have the finest line in the city, consisting of Fine Stationery, Gold Pens and Pencils, Albums, Bibles, Letter Cases, Pocket Books, Gift Books, Booklets, and a variety of Art Novelties too numerous to mention.

An Elegant Stock of Engravings, Etchings, Water Color Paintings, Etc., constantly on hand.



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Practical Gilders and Picture Frame Makers.

eggs, salt and spice, a part of the flour, the sugar and the rest of flour. Break off small pieces and roll round in the hands, drop into sugar and place in the tin two inches apart. Bake quickly.

Raised Doughnuts.

One quart flour, one third cake yeast, one half cup sugar, small teaspoonful salt, mix not very stiff with new milk, let rise over night. Fry for breakfast in hot lard. Mould as little as possible.

Doughnuts.

One cup sugar, one egg, one cup milk (sweet), one teaspoonful of soda two teaspoonfuls cream tartar, salt, little nutmeg, flour enough to roll out smooth.

Pancakes.

One and one half cups sour milk, one egg, one tablespoonful cream, one teaspoonful soda, flour to make a stiff batter. Drop in hot lard.

Cookies.

One half cup brown sugar, one cup butter, two eggs, two large spoonfuls milk, one teaspoonful soda, two teaspoonfuls cream tartar, flavor to taste, flour to make them stiff.

Molasses Cookies.

One cup sugar, one cup molasses, one cup lard and butter mixed, two eggs, one teaspoonful ginger, one tablespoonful of soda, one tablespoonful vinegar. Dissolve soda in warm water, add vinegar to the soda, let it foam well then add to dough. Roll thin.

PUDDINGS.

Baltimore.

One cup sugar, one cup molasses, two cups sweet milk, one half cup butter, one cup chopped raisins, salt, two teaspoonfuls soda, spice to taste. Stir stiff enough to drop from a spoon. Steam two and one half hours.

SAUCE.—One half cup boiling milk, into it stir one egg well beaten, one cup sugar. Flavor with vanilla.

Suet.

Two and one half cups flour, one teaspoonful soda, one half teaspoonful salt, one salt spoon cinnamon, one half salt spoon nutmeg, one cup chopped beef suet, one cup chopped raisins, one cup milk, one cup molasses. Mix the flour, salt and soda together, add the chopped suet, and raisins, then the milk and molasses. Steam in a mould three or four hours or in cups one hour.

Indian, No. 1.

Heat one quart of new milk, one half cup Indian meal, wet with a little cold milk and stir into the boiling milk, and one half cup of molasses, one half cup sugar, salt, one teaspoonful ground ginger and same of cinnamon. Have four large sweet apples pared and quartered and add with a small piece of butter. Remove from the fire and stir in one well beaten egg, pour into a well buttered dish and bake in a steady heat four or five hours.

Indian No. 2.

One cup Indian meal, one cup molasses, two tablespoonfuls melted butter, one teaspoonful salt, stir into one quart new milk. When it thickens pour into a well buttered pudding dish and set into the oven. After it has baked an hour add one pint cold milk. Bake three or more hours and serve with whipped cream.

Peach.

One cup pastry flour, one and one half tablespoonfuls butter, one half cup sugar, one fourth cup milk, little salt, one teaspoonful cream tartar, one half teaspoonful soda. Take a pint of canned peaches, juice and fruit, place in bottom of a baking dish and pour mixture upon them and bake. Serve with sweet sauce.

Prune.

Heat one half pint of milk to boiling point, stir into this gradually a little cold milk in which you have rubbed smooth a heaping tablespoonful of corn starch, add sugar to taste, and three well beaten eggs. Let this come to a boil and add a cupful of stewed prunes with stones removed. Pour into a buttered pudding dish and bake fifteen or twenty minutes. Serve with a hot sauce.

Orange.

Three oranges, two eggs, one cup sugar, one quart milk one and one half tablespoonfuls cornstarch. Slice oranges and sprinkle with sugar. After the oranges stand a while, and the custard is cool, pour the custard over the oranges.

Rice.

Put one half cup rice in one and one half cups cold water; let it swell on the stove, then put in one pint milk and let it come to a jelly but not cook down to much. Beat the yolks of three eggs with five spoonfuls of sugar, stir in while boiling. Put in a pudding dish and bake. Then beat the whites of eggs to a froth with five spoonfuls of sugar, spread over top and put in the oven to brown.

Chocolate.

One quart of milk, one square chocolate, grate chocolate in milk, cook until dissolved. Take yolks of four eggs, five table spoonfuls sugar, two table spoonfuls corn starch. Beat together and pour into milk, take off and flavor. Pour into a dish. Take the whites with one cup pulverized sugar, beat until stiff, pour on pudding. Bake in a slow oven twenty minutes.

Fig.

One cup molasses, one cup chopped suet, one cup milk, three and one fourth cups flour, two eggs, one teaspoonful soda, one teaspoonful cassia, little nutmeg, one pint chopped figs. Mix together the molasses, suet, spice, and figs. Dissolve the soda with a tablespoonful hot water and mix with the milk, and add to the other ingredients. Beat the eggs light and stir into the mixture, add flour and beat thoroughly. Steam five hours. Excellent.

Johnie's Delight.

Two cups chopped bread, one half cup molasses, one cup raisins, one cup sweet milk, one egg, one half teaspoonful soda, one half teaspoonful cloves, one teaspoonful cinnamon, a pinch mace and salt. Steam two hours.

SAUCE.—Beat one half cup butter to a cream, add one cup sugar, stir till white. Before serving pour on one cup boiling water.

Cottage.

One egg, one cup sugar, two thirds cup milk, two and one half table spoonfuls butter, one table spoonful cream tartar, one half teaspoonful soda, salt and flavor.

Corn Starch.

Two eggs, three table spoonfuls corn starch, one quart milk, salt and flavor to taste.

Blueberry.

One cup sour milk, one teaspoonful soda, one quart berries, one cup of molasses, flour. Steam two hours. Serve with sweetened cream.

Banana Cream.

Boil a pint of milk, one cup sugar, stir a heaping tablespoonful corn starch in a cup of milk and add to the boiling liquid. Beat an egg light and stir in. When all has come to a boil remove from the fire and pour half the mixture into a glass pudding dish, let cool on the ice. Slice two large bananas, on top and then pour on the rest of the custard. When firm, add another layer of sliced bananas. Serve with powdered sugar.

Tapioca.

Put one and one half quarts milk into a pail and set into some water on the stove, then add the yolks of two eggs and (two thirds of a cup of tapioca (which must be put to soak the night before,) three tablespoonfuls sugar, a little salt. Let cook until thick, then pour into the dish for the table. Frost the tops with the whites, brown in the oven, flavor.

Cracker.

Yolks of two eggs, two tablespoonfuls sugar, four crackers ground fine, one pint milk, one half cup raisins, salt and nutmeg. Whites of two eggs and a little sugar beaten to a froth. Place this on the pudding after it has baked one half hour and brown.

Queen.

One pint nice bread crumbs, one quart milk, one cup sugar, the yolks of four eggs, the grated rind of one lemon, a piece of butter the size of an egg. Bake like a custard. When baked spread over the top slices of jelly of any kind, and cover the whole with the whites of the eggs beaten to a stiff froth, with one cup of sugar and the juice of the lemon.

English.

One cup molasses, one half cup of butter, one cup sweet milk, a teaspoonful of soda, teaspoonful of different spices, one cup of chopped raisins, three and one half cups of flour. Steam two or three hours.

Berry Empress.

Two cups milk, one egg, one half cup butter, one teaspoonful baking powder, flour to make a thin batter. Place a layer in a dish, cover with one quart berries, cover berries with sugar and bits of butter, then pour on the remaining batter. Bake one hour. Serve hot or cold.

Bird's Nest.

Pare and core six large apples, (being careful not to break them). Make a syrup of one quart of water and one cup of sugar; simmer the apples in this until they are tender, but not so tender but that they will keep their shape; lay them in a pudding dish, and cover with a custard made with one quart of milk and three eggs, three teaspoonfuls of sugar. Bake until the custard is firm. May be eaten either cold or hot, and without sauce.

Nice Plum.

One quart of milk, one cup sugar, one cup raisins, three eggs, a little salt, spice and butter, six crackers rolled fine and stirred in. Bake slowly three hours. Serve with hot sauce. Good cold.

Sauces.

No. 1.—One egg, one cup sugar, one cup hot water or milk.

No. 2.—One egg, one cup sugar, one teaspoonful vanilla.

No. 3.—One half cup butter, one cup fine sugar, two table-spoonfuls cream, flavor with vanilla and nutmeg.

No. 4.—One cup sugar, one half cup butter, beaten to a cream, then add the yolk and white of one egg, beaten separately, flavor with a little lemon or vanilla. Set to cool.

Uses for Lemons.

Do you want to know the name of one of the best all-round household doctors and certainly the cheapest that can be found in any country? It is Dr. Lemon. Yes, an ordinary, sour, yellow lemon, which you can buy at any grocery store for a few cents. Here are some of the things, according to the New York Herald. Dr. Lemon will do for you if you will give him a chance:

Squeeze him into a glass of water every morning and drink him with very little sugar. He will keep your stomach in the best of order and never let Mr. Dyspepsia, whom he hates cordially, get into it.

If you have dark hair and it seems to be falling out, cut off a slice of the doctor and rub him on your scalp. He will stop that little trouble promptly.

Squeeze him into a quart of milk and he will give you a mixture to rub on your face night and morning and get a complexion like a princess.

Pour him into an equal quantity of glycerine and rub your hands with the mixture before going to bed. If you don't mind sleeping with gloves on, that is better still, and helps the doctor considerable in his task of whitening your hands. In the morning wash your hands thoroughly in warm water and apply the doctor again pure, but only a few drops of him this time.

If you have a bad headache, cut Dr. Lemon into slices and rub these along your temples. The pain will not be long disappearing—or at least in growing easier to bear.

If a bee or insect stings you, clap a few drops of the doctor on to the spot and you will find yourself the better for it.

If you have a troublesome corn, the doctor can be again put to good account by rubbing him on the toe after you have taken a hot bath and cut away as much as possible of the troublesome intruder.

PIES.

Plain Pastry, for One Pie.

One cup sifted pastry flour, one fourth teaspoonful salt, one fourth teaspoonful baking powder, one heaping teaspoonful lard, same of butter, cold water to make stiff.

Peach.

Line a pie pan with a rich paste, halve and seed peaches enough to fill the pan, then sprinkle over the pie two tablespoonfuls of flour, one cup of sugar or more, to suit the taste. Fill the pan with thick sweet cream and bake till done.

Rhubarb.

Line a plate with bottom crust, fill it with rhubarb cut up quite fine, one cup sugar, a little nutmeg or cinnamon, sprinkle a little flour on top. Cover with a rich crust.

Cranberry.

Pick over and wash the cranberries, put them in a porcelain kettle with a very little water, and cook until tender. Then press them through a strainer and sugar to make them very sweet. Line a plate with a rich paste, fill with the cranberries, put on cross bars of paste and a strip on the edge and bake.

Mince.

Four pounds meat, six pounds apples, one pound pork, two pounds raisins, one quart molasses, one pint boiled cider, one pint plain cider, two teaspoonfuls allspice, two teaspoonfuls cinnamon, four teaspoonfuls cloves, salt.

Mock Mince.

Three crackers, rolled fine, two eggs, one cup molasses, one half cup of sugar, one half cup vinegar, one half cup butter, spice to suit the taste. This makes two pies.

Ripe Currant.

One cup currants, mashed, one egg, one cup sugar. Bake with one crust and frost.

Banana.

Peel two bananas, press them through a colander, and add one pint milk, two tablespoonfuls sugar. Stir these well together until perfectly smooth; then add a little salt, a teaspoonful of lemon extract and two well beaten eggs. Bake in one crust in a moderate oven. This quantity will make one pie.

Squash.

One coffee cup sifted squash, one half cup sugar, one egg, one cup milk, salt, and nutmeg. This makes one large pie.

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Date.

One pound dates simmered in one quart new milk until soft. Sift through a colander, add salt and two well beaten eggs. Bake with one crust like squash.

Lemon.

Grated rind and juice of one lemon, three eggs, (reserve the whites of two for frosting), one cup sugar. Dissolve one and one half tablespoonfuls corn starch in cold water, then pour on one and one half cups boiling water, pour onto the sugar and eggs then into the tin.

Sea Foam.

Make a crust the same as for squash pie. Yolks of two eggs beaten with one half cup sugar and one half cup flour, stir into one pint sweet milk, when boiling hot turn this into the crust. Frost with the whites; flavor. Brown slightly.

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The Housewife's Table.

Here is the list for the materials most commonly used in the kitchen. The spices are all ground :

Ginger.—One heaping teaspoonful, one-fourth ounce.
 Cinnamon.—One heaping teaspoonful, one-fourth ounce.
 Allspice.—One heaping teaspoonful, generous measure, one-fourth ounce.

Cloves.—One teaspoonful, slightly heaped, one-fourth ounce.
 Nutmegs.—Five equal one ounce.
 Pepper.—One heaping teaspoonful, one-fourth ounce.
 Salt.—One teaspoonful, one-fourth ounce.
 Mustard.—Two rounding teaspoonfuls, one-fourth ounce.
 Cream of tartar.—Two teaspoonfuls, slightly heaped, one-fourth ounce.

Soda.—One teaspoonful, slightly heaped, one-fourth ounce.
 Powdered Sugar.—One tablespoonful, one half ounce.
 Granulated Sugar.—One heaping tablespoonful, three fourths ounce.

Baking Powder.—One heaping teaspoonful, one-fourth ounce.

Butter.—One rounding teaspoonful, one-half ounce.

Flour.—One rounding tablespoonful one half ounce.

Tea.—Three scant teaspoonfuls, one-fourth ounce.

Coffee.—Roasted berry, one tablespoonful, one-half ounce.

Bread Crumbs.—Grated, one cup, two ounces.

Stemmed Raisins.—One cup, six ounces.

English Currants.—Cleaned, one cup, six ounces.

Rice.—One cup, eight ounces.

Indian Meal.—One cup, six ounces.

Chopped Meat.—One solidly packed cup, eight ounces.

Pastry Flour.—One cup, four ounces.

Butter.—One solidly packed cup, nine ounces.

Sugar.—One cup, granulated, eight ounces.

One quart flour, one pound.

Two cups butter, one pound.

One generous pint liquid, one pound.

Two cups granulated sugar, one pound.

One pint solidly packed, finely chopped meat, one pound.

Four large tablespoonfuls make one half gill.

One common sized tumbler holds one half pint.

One teacup holds one gill.

DESSERTS.

Orange Gelatine.

One fourth box gelatine, one pint hot water. When dissolved add one cup granulated sugar and juice of two oranges and one lemon.

Charlotte Russe.

Soak one-half box gelatine in water enough to cover it, for one hour, then add enough hot water to dissolve it. Whip one pint of cream, add two thirds cup sugar, and vanilla to flavor. Pour in a dish lined with sponge cake.

Blackberry Flummery.

One quart blackberries sprinkled with powdered sugar; add beaten whites of three eggs with one half cup sugar. Spread over berries. Set on ice until cold.

Tarts.

One cup shortening, part butter and part lard, rubbed into the flour, three tablespoonfuls water, one tablespoonful white sugar, white of one egg, salt, flour enough to make stiff.

Baked Custard.

One quart milk, five eggs, two thirds cup of sugar, one teaspoonful of salt. Fill the cups, and grate over them a little nutmeg; then place in a deep pan, with warm water. Bake in a moderate oven until they are firm in the centre.

Cocoanut Drops.

Beat to a froth the whites of two eggs, and add gradually one small cup of sugar, one cup of prepared cocoanut, and one spoonful of flour. Prepare the thin sheets as for kisses, and bake five minutes in a quick oven.

Raspberry Shrub.

Three pints raspberries, one pint vinegar, soak over night; then squeeze out juice: then to one pint of juice add one pint of sugar. Boil till thick enough. Bottle.

Grape Marmalade.

Put the Grapes in a stone pot, and set the pot into a kettle with cold water; set this on the fire and boil until the grapes will mash easily; stir them often, and jam with the bowl of the spoon. Take them up and strain through a sieve. To a quart of the pulp allow a pint of sugar, and boil forty minutes.

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Cranberry Jelly.

Add one teacup water to one quart berries and cook ten minutes. Add two cups' sugar, boil again for ten minutes. Rub through a colander and pour into moulds.

Spiced Currants.

Seven pounds currants, four pounds of sugar, one pint of vinegar (if of average strength), one tablespoonful of cloves, one teaspoonful of allspice, one tablespoonful cinnamon. Give it two hours or more slow boiling.

Sweet Pickles.

Seven pounds of fruit, two pounds of sugar, one quart of vinegar, two ounces of cassia buds or cloves.

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Pickled Peaches.

One-half peck peaches, two pounds brown sugar, one ounce stick cinnamon, one pint vinegar. Boil sugar and vinegar together twenty minutes. Put peaches in hot water for an instant, and on taking them out rub the fur off with a coarse towel; now stick four cloves in each peach, then put them in the syrup and boil until tender.

Buck a Buck.

One peck green tomatoes, one-half peck ripe tomatoes, eight large onions, one-fourth large cabbage, chop very fine; sprinkle on one cup salt and let stand over night. In morning drain, put on stove with two quarts vinegar; boil briskly two hours, chop one pepper fine, two lbs. sugar, two tablespoonfuls celery seed and one tablespoon each of ginger, mace, cinnamon, black pepper and allspice. Cook a few minutes.

Spiced Currants.

Six pounds currants, four pounds sugar one pint vinegar, two teaspoonfuls cloves and two teaspoonfuls cinnamon.

Citron Pickle.

Pare and cut citron into such pieces as you like; boil in water with a very small piece of alum, until tender, then drain; boil together for ten minutes three quarts of vinegar, four pounds of sugar and one-fourth pound of cassia buds; put the citron in and boil five minutes.

Chili Sauce.

Scald and peel one peck of ripe tomatoes, slice them and let them drain for one hour and then put them in a kettle; add one and one-half cups vinegar, same quantity of sugar, one table-spoonful of all kinds of spice, two tablespoonfuls of salt and more

if needed ; two good sized onions cut up pretty fine, the seeds of two red peppers, or one-half teaspoonful cayenne, more if you like ; cook moderately for an hour.

Piccalilli.

One peck green tomatoes, sliced or chopped, one cup salt, six peppers, six onions, two cups sugar, one tablespoonful each of clove, cinnamon, allspice and ginger : cover with vinegar and cook until done.

Pickled Blueberries.

Nearly fill a jar with ripe berries and then fill up with good molasses : cover, and set away, and in a few weeks they will be ready for use.



CANDIES.

Molasses Candy.

Two cups of molasses, one of white sugar, one tablespoonful of vinegar, a small piece of butter. Boil from twenty minutes to half an hour. Try it by dropping a little into cold water; if it hardens, it is ready to cool. Pour into a flat, buttered dish, and, when cool, work it with the hands.

Molasses Candy No. 2.

Two cups of molasses, one of sugar, butter the size of an egg, one tablespoonful of checkerberry. Pull when done.

Corn Balls.

The cheaper ones, and on account of the flavor of the molasses candy, those preferred by many, are made with molasses candy soft boiled. A sufficient quantity of fresh popped corn is put into a bowl and the molasses candy poured into it. While still warm, stir it until the corn and sugar adhere, then lift out a large spoonful and press it into a ball; do the same with the rest and put them to harden in a cool place.

Peanut Candy.

To make peanut candy, first prepare the nuts by taking off the shells and the brown skin that covers them. Then boil two cups of molasses, one of brown sugar, a piece of butter the size of a small egg, and a tablespoonful vinegar. Boil until nearly brittle, and cut the peanuts in a buttered pan, pour the candy over them, place into squares or bars,

Chocolate Creams.

Take two cups of granulated or pulverized sugar, half cup of cream—milk will do, but it needs cream to perfect them; boil just five minutes from the time it begins to boil, not from the time you put it on the stove. After taking from the stove stir till it is stiff; flavor it with vanilla, then drop on a buttered plate and let it remain there till it is cold. In the meantime have a cake of chocolate broken in little pieces in a bowl; have some water boiling in the teakettle; set the bowl over it; the chocolate will soon melt; then take a fork and roll the drops in the melted chocolate and put back on the plate to harden. Observe the directions carefully, and you cannot fail to be pleased with the result.

Sugared or Crystalized Pop Corn.

Put into an iron kettle one tablespoonful butter, three tablespoonfuls of water and one teacupful of white sugar; boil until ready to candy; then throw in three quarts of corn nicely popped; stir briskly until the candy is evenly distributed over the corn; set the kettle from the fire, and stir until it is cooled a little and you have each grain separate and crystalized with the sugar. Care should be taken not to have too hot a fire, lest you scorch the corn when crystalizing. Nuts of any kind prepared in this way are delicious.



FACTS FOR HOUSEKEEPERS.

Applying kerosene with a rag when you are about to put stoves away for the summer will prevent them from rusting.

A teaspoonful of borax put in the last water in which clothes are rinsed will whiten them surprisingly. Use powdered borax.

TO CLEANSE NEW STOVE FURNITURE.—Boil skim-milk in the pots, kettles, pans, etc., and then wash in good soap suds.

TO REMOVE GRASS STAINS.—Molasses will remove the grass stains so often found on the summer clothing of children. Rub the molasses as if it were soap on the stained place and then wash the garment in ordinary fashion. The unsightly stains will have been removed without injury to the fabric.

SOME LITTLE THINGS OF VALUE.—Strong, clear coffee is an excellent substitute for brandy in fruit cake or mince pies.

Canned currants are a good substitute for cider in mince pies.

When you can fruits save all your leavings of syrups; bottle them for your mince pie meat in the fall.

Orange peel, when very fresh, chopped very fine and boiled in just water enough to cover, until quite soft, then simmered a long time in equal quantities of sugar, makes a very nice flavoring for mince pie meat.

WASHING BLANKETS.—One cup borax dissolved, one lb. bar soap; cover the blankets with tepid water adding the above preparation to the water before putting in the blankets; let them stand over night, then put through the wringer two or three times, rinse twice to the last water add a little blueing. This is sufficient for two pairs of large blankets.

HICCUGHS.—Hiccoughs can be immediately relieved by administering a lump of sugar wet with vinegar.

MUSTARD PLASTERS made with the white of an egg will not blister.

CURE FOR HOARSENESS.—Bake a lemon or sour orange for twenty minutes in a moderate oven; then open it at one end, and dig out the inside, which sweeten with sugar or molasses, and eat. This will cure hoarseness and remove pressure from the lungs.

BURNS.—Wet saleratus and spread on a cloth; bind this around the burnt part, and, in few hours, it will be nearly well, unless the burn is very deep, in which case the saleratus should be removed; and after being removed the burn should be covered with a piece of old linen on which has been rubbed a little mutton tallow or sweet oil.

FOR INGROWING NAILS.—Heat a little tallow very hot in a spoon, and pour it on the sore place; there will be but little pain if the tallow is perfectly heated. If very bad it may be necessary to repeat.

TO CURE A FELON.—Soak the finger in hot ashes and water until the finger is parboiled; then dip it in coal tar and wrap it up so as not to take cold. I have never known this to fail.

REMEDY FOR EARACHE.—The Journal of Health gives the following: There is scarcely an ache to which children are subject, so hard to bear and difficult to cure, as the earache. But there is a remedy never known to fail. Take a piece of cotton batting, put upon it a pinch of black pepper, gather it up and tie it, dip in sweet oil and insert in the ear. Put a flannel bandage over the head to keep it warm. It will give immediate relief.

TO CURE WARTS.—Take an Irish potato and cut a piece off the end and rub on the wart two or three times a day, cutting a slice from the potato each time used. Very often one potato is sufficient for the cure.

In the healing of burns and scalds, where there is danger of contracting scars, rub the new skin several times a day with good sweet oil. Persist in the rubbing until the skin is soft and flexible.

If you ever endured the agony of a felon, you will appreciate the fact that it can be cured by woolen smoke. Place the woolen rags under an inverted flower pot, and put coals upon them, or set them on fire some other way, then hold the felon over the smoke, and it will extract all the pain.